



Competition Brief

Competition Title

Inclusive Skills: Catering

Competition Overview

In this competition, competitors will be assessed on their knowledge and skills in the following areas: Health and safety, hygiene, knife skills, use of equipment, presentation skills and knowledge of flavour combinations.

Task Duration – competitors will have **1 hour 20 minutes** to complete tasks split into the following sections: 10 minutes set up / 1 hour cooking time / 10 minutes clear down time.

Entry Criteria

The competition is for those with an interest in training for a career in the Hospitality Industry and studying/ working towards **Entry Level 1**.

Please ensure your entrants have the skills and competences to complete the task.

A statement of support outlining any individual needs of the participant within the competition must be submitted by 14th March 2025 along with their entry form.

Entry Capacity Restrictions by Organisation

Maximum of 1 student per location plus 1 reserve can be registered in case of absence.

Brief

50th Anniversary Celebration Tartlets

Task 1 – Savoury Tartlets

For this task competitors will be required to make a **trio of savoury tartlets** with **different** fillings. These can be fillings of the competitor's choice. Pre-cooked meats can be used.



To show knife and grating skills the following must be present:

- **At least one component in each tartlet must require chopping.**
- **One component is to be grated in each tart (this can be the same component across the trio).**

Competitors can combine the chopped and grated ingredients into one filling through mixing if they wish to.

Presentation is entirely up to competitors.

Task 2 – Sweet Treat Tartlets

Competitors will make a **trio of sweet tartlets**. Any fruit used in these sweet tartlets must be from the selection below:

- Strawberries
- Bananas
- Raspberries
- Blueberries
- Oranges/Mandarin etc.
- Kiwi

Competitors must have at least one component in each sweet tartlet that is chopped demonstrating knife skills.

Competitors can bring premade items such as custards, spreads, but any whipped element must be completed on the day e.g. whipped cream. This can be completed using accessible whisks.

Infrastructure List

Competitors must bring their own tartlet cases and filling ingredients. Tartlet cases must be no bigger than 8cm. (please see link for example size [Pastry Case Examples](#))

Competitors are to bring **ALL** their own equipment (e.g. chopping boards, bowls, knives etc.)

Competitors are to bring their own display equipment.

Competitors are to bring **ALL** their own PPE (e.g. aprons / gloves etc.)

Competitors should bring **ALL** their own ingredients for this task.



Back up ingredients will be available for all competitors should they require any.

Competition Specific Rules

Participants will receive a health and safety briefing.

Participants will start, and finish work as instructed by the judges.

Participants will have 1 hour 20 minutes to complete all their tasks (inclusive of set up and clear down time).

A statement of support outlining any individual needs of the learners will need to be submitted prior to the competition.

Participants must only receive support if it is highlighted in their support statement. Any additional support given may result in the competitor being disqualified from the competition.

All risk assessments will be provided to staff and learners before the competition commences.

If a competitor requires to leave their work (e.g. toilet break, medical requirements) their time will be recorded by a member of staff.

No phones to be used within the competition area.

Marking and Assessment

The marking and judging of this competition will be done by a team of experts from Further Education or Training Provider, using marking criteria and allocated marks to ensure consistency.

	Criteria	Marks Allocated
1	Correct use of equipment within the kitchen	15%
2	Taste and Flavour Combinations	25%
3	Presentation, Creativity and Style	25%
4	Time Keeping	15%
5	Health and Safety / Hygiene	20%
	Total	100%

Competition Lead



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